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SEC. 3. That any person, firm, or association violating any of the provisions of this act shall, upon conviction thereof, be punished by a fine of not more than \$500 or by imprisonment of not more than 60 days, or by both fine and imprisonment, in the discretion of the court. A corporation convicted of an offense under the provisions of this act shall be fined not more than \$500, and its president or such other officials as may be responsible for the conduct and management thereof shall be imprisoned not more than 60 days, in the discretion of the court.

MASSACHUSETTS.

Poliomyelitis—Prevention—Local Boards of Health Authorized to Make Regulations. (Ch. 313, Act Sept. 14, 1916.)

SECTION 1. Boards of health in cities and towns or the selectmen in towns having no board of health may make such rules and regulations as are necessary and proper to check the spread of the disease known as infantile paralysis, and to cause its eradication by quarantine or otherwise. It shall be the duty of the said boards of health or selectmen to notify forthwith the State department of health of any such rule or regulation made by them.

SEC. 2. The State department of health shall have the power to revoke or revise any rule or regulation made under the provisions of section 1 which it may deem unnecessary or unreasonable, and no rule or regulation made under the provisions of this act shall have any force or effect after the fifteenth day of January in the year 1917.

NEW JERSEY.

Foodstuffs—Cold Storage—Regulation.¹ (Reg. Dept. of H., Aug. 8, 1916.)

1. No warehouse will be considered to be properly equipped unless the rooms in which foods are to be stored can be held at temperatures sufficiently low to preserve such foods without decomposition. The temperatures of the rooms in which foods are stored must not be allowed to rise above the maximum point at which foods can be so preserved.

2. Articles of food intended for cold storage shall, when they are offered for or placed in storage, be inclosed in boxes, barrels, crates, or other packages sufficiently strong and tight to prevent them from being injured by careless handling, unless the articles are of such character that it is impracticable to pack them in containers.

3. When articles of food contained in packages are placed in cold storage each package shall be legibly marked with the words "Cold storage," and with the word "Received," followed by the month, day, and year when said articles were placed in storage. The word "Delivered," followed by the month, day, and year when such articles are taken from storage, shall be stamped upon foods or packages before being removed therefrom.

When articles of food not contained in packages are placed in cold storage or removed therefrom each individual article must be marked in the above manner.

All letters or figures must be in plain type not less than three-eighths of an inch in height.

The word "Received" may be written "Rec'd" and the word "Delivered" may be written "Del'd." Figures separated by hyphens may be used to indi-

¹ Pub. Health Reports, Aug. 4, 1916, p. 2122.

cate dates and will be regarded as sufficient date if following the word "Rec'd" or "Del'd," as the case may be. The last two figures of the number indicating the year when such foods were placed or taken from storage may be used, e. g., "Received July 5, 1916," may be written "Cold storage, rec'd 7-5-16," or "Delivered August 5, 1916," may be written "Del'd 8-5-16."

Whenever tags or labels are used on which dates are to be marked they must be securely fastened to the articles to which they are affixed.

4. Articles which are held at low temperatures for temporary protection only, for periods less than 30 days, will not, for the purpose of this act, be regarded as being held in cold storage, and such articles need not be dated, but such articles must be kept in separate rooms or inclosures from which articles are kept in cold storage, and persons operating cold-storage warehouses must keep an accurate record of the date of receipt and removal of such articles, which record shall at all times be open to inspection by representatives of the department of health of the State of New Jersey: *Provided, however,* That if articles of food which have been kept at a low temperature for temporary protection are held for more than 30 days at such low temperature they shall then be regarded as having been placed in cold storage, and shall be marked, in the manner provided in rule 3, with the words "Cold storage" and with the word "Received," followed by the month, day, and year when the period of temporary protection began, and such article shall be removed from the room or inclosure in which articles temporarily protected are kept, and shall be placed in rooms or inclosures used for cold storage.

5. Articles of foods held at low temperatures during the process of manufacture will not be regarded as being held in cold storage within the meaning of this act, and such articles need not be dated.

6. When articles of food have been kept in cold storage 12 calendar months report of such fact shall be made to the State department of health by the persons having custody of such articles, and such articles shall be held in cold storage by such persons until they have been inspected by the agents of the State department of health and released by order of said department.

7. For the purpose of facilitating the removal of articles of food from cold storage before the expiration of the statutory period of 12 calendar months, persons operating cold-storage warehouses shall notify the owners of all articles of food stored by them of the date when such articles will have been in storage 12 months at least 15 days before such 12 months have elapsed.

8. Until further notice the following classification of foods shall be used by persons operating cold-storage warehouses in making monthly reports of articles of food held in cold storage: Eggs, case; eggs, broken; butter; cheese; poultry; game; meat, fresh; fish; edible fats; miscellaneous milk products.

Shell eggs are to be reported in terms of cases and dozens; all other articles to be reported as packages and, in so far as the same is practicable, by weight.

9. Requests for permission to store food for a longer period than 12 calendar months must be made by the owners thereof to the State department of health upon blanks which will be furnished by the department upon application. Such requests shall include statements of the kind and amounts of food and the length of extension desired. Before such requests are granted the articles of food to which they refer must be inspected by representatives of the department of health of the State of New Jersey. Requests should, therefore, be made at least two weeks before the statutory time limit for storage has expired.

10. No materials in a state of decomposition or putrefaction, or in any other condition which renders them unfit for food, or in any condition which may cause deterioration in other food products, shall be placed in cold storage in the same room or inclosure with articles intended for use as food.

11. When articles of food held in cold storage are removed from the packages in which they were contained and placed in other packages the date of original entry into cold storage of such articles shall be placed upon the containers into which they have been transferred; and if articles of food which have been placed in cold storage on different dates are packed in the same container the date of storage of the article longest stored shall be placed upon the container to which such articles have been transferred.

12. Any article of food, if intended for use other than human consumption, shall be plainly and legibly labeled or marked with the words "Not for human consumption," in letters not less than 1 inch in height.

13. All rooms in which food products are stored shall be provided with smooth, water-tight floors which can be readily cleansed. Floors must be kept in a clean condition at all times.

14. The side walls and ceilings of all rooms shall be of smooth material, free from crevices, and must be kept clean at all times.

15. Waste materials must not be permitted to accumulate in or around buildings but must be removed daily. Receptacles in which refuse material, resulting from the sorting or repacking of eggs, can be placed shall be provided. Such receptacles shall contain a suitable denaturant while in use.

16. Adequate toilet facilities shall be provided for employees; if possible these toilets should be provided with flush closets and urinals. All toilets must be kept clean at all times.

17. No employer shall require, permit, or allow any person to work in a cold-storage warehouse who is affected with any communicable disease.

18. The license granted by the State department of health to operate a cold-storage warehouse shall be framed and displayed in the warehouse.

Oyster-Shucking Houses—Sanitary Regulation. (Reg. Dept. of H., Aug. 22, 1916.)

1. Every building or room used as a shucking house shall be constructed and equipped as hereinafter provided, and the operations carried on in such building or rooms shall be conducted in such a manner that the purity and wholesomeness of the shellfish handled therein shall not be impaired.

2. All rooms in which shucked oysters are packed, stored, washed, or otherwise handled shall be separate and apart from the rooms in which oysters are opened.

3. Rooms in which oysters are shucked and in which shucked oysters are packed shall be provided with smooth, water-tight floors which can be readily cleansed, and such floors must be cleansed daily. The side walls of such rooms shall be constructed of smooth, hard material. Side walls and ceilings shall be kept in a clean condition at all times.

4. All shucking houses shall be adequately lighted and ventilated and shall be provided with an abundant supply of hot and cold water. During the fly season all windows and doors shall be provided with screens.

5. All shucking houses must be provided with adequate drainage to lead all waste liquids outside the building and into a suitable sewer or cesspool, or to some other point where they can be disposed of without creating a nuisance. Waste liquids must not be disposed of by emptying into any stream in which shellfish are grown or floated.

6. Shucking benches constructed of smooth, hard material which can be readily cleansed must be provided, and such benches shall be kept in a clean condition.